



**TECHNICAL DATA  
FINAL PRODUCT**

<b>A. NAME OF PRODUCT</b>	CONVENTIONAL CANIHUA
<b>B. DESCRIPCIÓN OF PRODUCT:</b>	
Canihua or kaniwa (from Quechua: qañiwa), <i>Chenopodium pallidicaule</i> , is a species of <i>Chenopodium</i> (ash) similar in its composition to quinoa. It is a species native to the Andean region with more than 200 varieties and has been cultivated in the Altiplano for thousands of years. Among its characteristics specific is the special tolerance to specific high mountain conditions, the high content of protein and dietary fibre and rich phenolic. It is particularly resistant to drought and flooding.	
<b>C. Physical-Sensory</b>	
<b>CHARACTERISTIC</b>	<b>SPECIFICATION</b>
Botanical name	<i>Chenopodium pallidicaule</i>
Appearance	Homogeneous Grains
Colour	Red
Odor	Characteristic
Taste	Characteristic
<b>CHARACTERISTIC</b>	<b>SPECIFICATION</b>
Broken grains	0.50% máx.
Germinated grains	0.00% máx.
Covered grains	0.50% máx.
Immature grains	0.50% máx.
Defects Total	2.00% máx.
Whole grains	98.00% mín.
Organic impurities	0.3% máx.
Inorganic impurities	
Purity	99.9% mín.
<b>PHYSIOCHEMICAL</b>	
<b>CHARACTERISTIC</b>	<b>SPECIFICATION</b>
Moisture	13 % máx.
Protein	15.18 g.
Fat	8.4 g.
Carbohydrate	58.6 g.
<b>MICROBIOLOGICAL</b>	
Aerobic mesophiles (CFU / g.)	100,000 máx.
Molds (CFU / g.)	10,000 máx.
Salmonella (Absence in 25 g.)	Absence
<b>D. STORAGE CONDITIONS:</b>	
Clean warehouse (free of dust), free of pests and dry environment.	
<b>E. USEFUL PRODUCT LIFE:</b>	
01 year of life in the recommended storage conditions.	

  
 ALISUR SAC  
 Luis Falla Gómez  
 Gerente de Aseg. de la Calidad